

TECHNICAL DATA SHEET

Cocoa Butter (*Theobroma cacao L*)



Origin: Venezuela

Botanical Family: Malvaceae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: Fruit

Harvest Periods: June to August and November to January.

CAS NUMBER: 8002-31-1

Cocoa Butter is the most valuable material and one of the most expensive fats. Is an essential ingredient used for chocolate production and responsible for desirable melting profiles, glossiness and desirable β -polymorphic form of typical chocolate products? The Cocoa Butter obtained from *Theobroma cacao L.* (Criollo, Forastero, Trinitario) is predominantly used for chocolate manufacturing. has unique in fatty acids, such as, stearic (36.5%), oleic (33.5%), palmitic (25.8%) and linoleic (2.4%) acids and triacylglycerols (TAG) such as, 1-palmitoyl-2-oleoyl-3-stereoyl-glycerol (POS: 40.2%), 1,3- distearoyl-2-oleoyl-glycerol (SOS: 25.7%) and 1-palmitoyl-2-oleoyl-3- palmitoyl-glycerol (POP: 17.6%). The Cocoa Butter is primarily solid at a low temperature (25°C) and melts completely at 37 °C or at body temperature. The Cocoa Butter is primarily solid at a low temperature.

Specific Description

Odor: Characteristic, bland to very slightly cocoa.

Appearance: Solid yellow block at room temperature.

Color: White to light yellow fat when solid, light yellow oil when fluid.

Solubility: Insoluble in water

Foreign matter: Absent

Physical, chemical and microbiological properties

Moisture máx: 0.1%

Refractive index @ 40°C: 1.455

Melting Point: 32°C

Free fatty acid value (as oleic): 0.85%

Peroxide Index: 1.9 mEqO₂/Kg

Iodine Value: 35 Wijs

Saponification Value: 190 mgKOH/g

Unsaponifiable matter: 0.2

Heavy metals:

Copper: <0.1ppm

Cadmium: <0.1ppm

Lead: <0.1ppm

Arsenic: <0.1ppm

Other contents

Aerobic plate count: <100CFU/g*

Mold: <10 CFU/g*

Yeast: <10 CFU/g*

Coliforms: absent

Salmonella: absent

*Estimated

Specifications

Cocoa Butter 100% natural. No filtering processes. No deodorizing. Free of additives.

Handling and storage

Store in cool and ventilated place. Keep in original packaging closed.

Shelf life: 18-24 months from shipment date, under normal storage conditions

Protect from sunlight and high temperature

Presentation: 20kg. bricks on plastic cover and in carboard box.